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United States
Department of
Agriculture

Food Safety
and Inspection
Service

Meat and Poultry,
Inspection
Program

July 1981

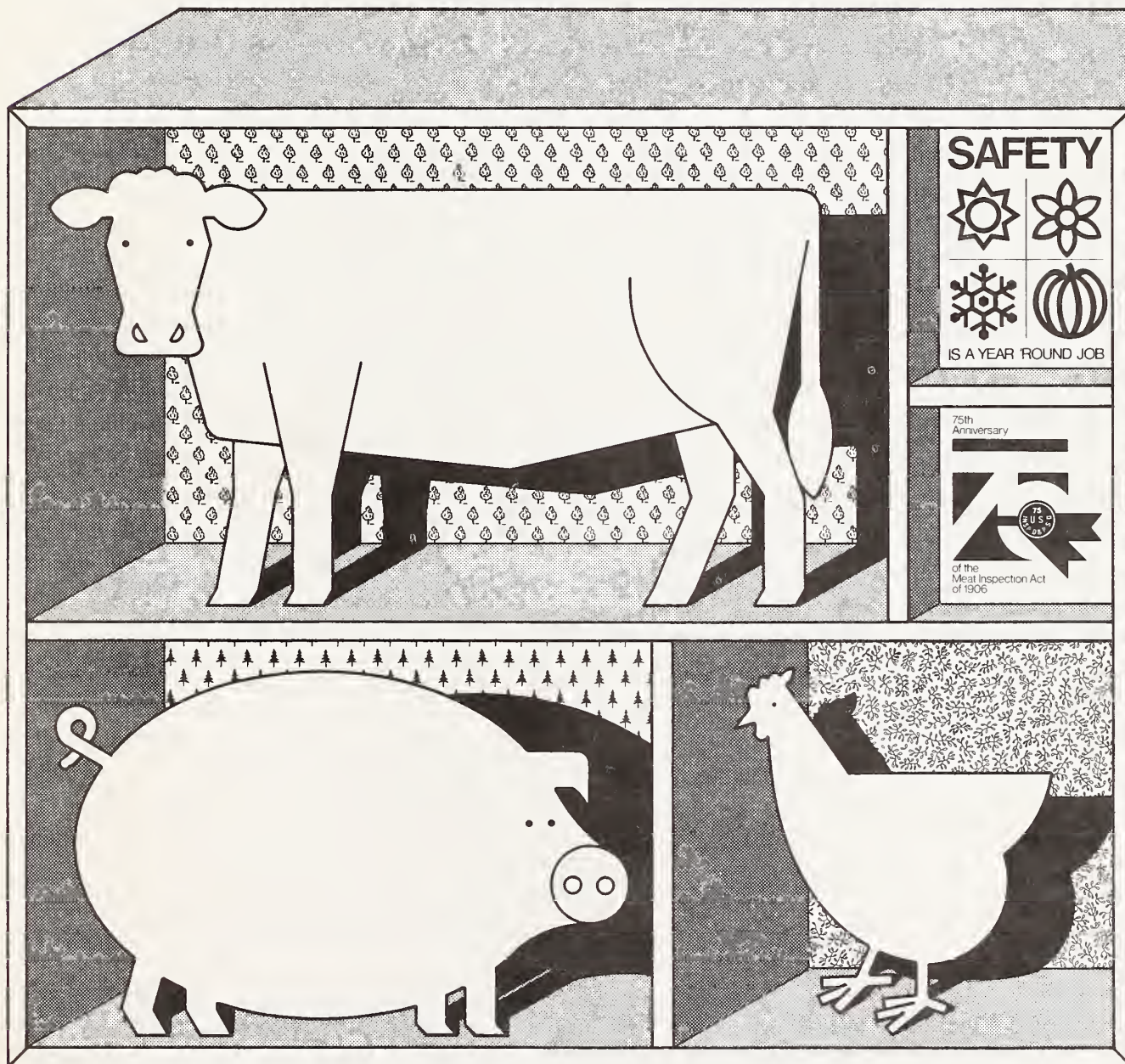
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Issuances of the Meat and Poultry Inspection Program

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Abstract

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Manual

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Liverwurst



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

Meat and Poultry Inspection Manual

JULY 1981

CHANGE: 81-7

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
245 and 246	245 and 246	81-7

Pen-and-Ink Changes

1. Page 259a, section 22.39, (a)(4), add a new paragraph "f." to read as follows:

f. Products containing erythorbic acid or sodium erythorbate.

2. Page 261a, section 22.44, add the following paragraph immediately preceding "(a)".

It is recommended that frozen product be no older than 6 months at time of arrival in Hong Kong.

3. Page 261m, section 22.63(a)(1)(e), line 5, remove the words "ears, feet".

4. Page 261z, section 22.85, paragraph a should be changed to read as follows:

a. The MP Form 506 must originate from within one of the 50 States in the USA.

and after slaughter and were found suitable for human food.

c. The product has been heated to an internal temperature of at least 75° C. (167° F.) and does not contain additives not permitted under Danish legislation.

d. Neither the birds nor the meat, in accordance with U.S. legislation, has been treated with chemical or biological substances, or in any other way which could represent a health hazard to consumers.

e. This is to certify that the product described on this certificate was processed in an official U.S. establishment certified for export to the Federal Republic of Germany and/or the United Kingdom.

Item d can be routinely certified on the basis that all products must be safe for human health to meet U.S. standards.

The above certification statements are to be typed in the "remarks" block of MP Form 506. If more space is needed, use the reverse side.

Danish officials will accept poultry products cooked to an internal temperature of 160° F., as required by regulations (381.150). Research has proven that when cooked poultry is removed from the cooker at 160° F., its internal temperature continues to rise for several minutes and then drops very slowly to room temperature. Therefore, the above certification can be made on this basis.

The following additives, normally used in the United States, are permitted by Danish legislation in the amounts shown:

Butylated hydroxyanisole (BHA), butylated hydroxytoluene (BHT), propyl gallate----- 50 mg/Kg

Citric acid, monoisopropyl citrate, monoglyceride citrate----- 50 mg/Kg

Algin, carrageenan, carboxymethyl, cellulose (cellulose gum), vegetable gums, methyl cellulose----- 5 gm/Kg

* Anatto----- 20 mg/Kg

* Carotene-----50 mg/Kg

* Nitrites----- 150 mg/Kg

Ascorbic acid, sodium ascorbate *
-----500 mg/Kg

Acetylated monoglycerides, diacetyl tartaric acid esters of mono- and diglycerides, mono- and diglycerides (glycerol palmitate, etc.)--- 5 gm/Kg

Disodium inosinate, disodium guanylate----- 50 mg/Kg

Monosodium glutamate----- 3 gm/Kg

Phosphates listed in section 381.147 (f)(3) of the poultry inspection regulations----- 5 gm/Kg

(d) Personal Consumption

Only processed meat and poultry products in reasonable quantities for personal consumption may be brought into Denmark by tourists and others without export certificate.

22.30 DOMINICA

Issue MP Form 412-3 for meat products and MP Form 506 for poultry products.

22.31 DOMINICAN REPUBLIC

(a) Meat Products

Export certificate to be visaed by consul of that country.

(b) Poultry Products

Official certification is required on MP Form 506 stating that product is Grade "B" or better, and has been under refrigeration for not more than 4 months.

22.32 EGYPT (ARAB REPUBLIC OF)

Before issuing export certificates covering product to be shipped to the United Arab Republic (Egypt), inspectors must assure that all specifications set forth in the bids are met and that the following statement can be typed on the certificate:

"The beef/sheep/poultry covered by this certificate was slaughtered by

means of a sharp knife cutting through the skin, jugular vein, and trachea to result in thorough bleeding of the carcasses in preparation for dressing and evisceration."

Livers shall have hepatic lymph nodes attached.

22.33 EQUADOR

Meat Products

Certificate to be visaed by consul of that country.

22.34 FIJI

Poultry Products

Cooked poultry meat may be exported to Fiji under certification similar to that required for New Zealand (section 22.66(b)). The supplementary certification statement required by New Zealand will suffice for Fiji.

Fiji authorities request that U.S. poultry plants interested in the market send small experimental shipments at first.

22.35 FRANCE

(a) Meat Products

Issue MP Form 412-11 and MP Form 81 for fresh/frozen meats and meat byproducts. Item II of MP Form 412-11, "Address of the Approved Slaughterhouse or Houses," should show the plant where product was last handled or packed.

(1) **Whole livers.** Beef and sheep livers must be inspected according to the procedure required on beef and sheep livers for West Germany (see figure 22.2). Whole skinned and de-veined livers are also acceptable if suitably and individually packed, i.e., vacuum packed, shrink packed, etc.

(2) **Skinned, trimmed, and sliced beef liver.** The transverse incisions described above are not required for beef livers which will be skinned, trimmed and sliced.

(3) **Branding.** Organs such as livers, tongues, hearts, etc., from swine, sheep, or goats need not be branded. Boneless or bone-in meat cuts weighing more than 6½ pounds must be branded.

(4) **Freezing.** Meats must be frozen and stored at temperatures no higher than -10° C. (+ 14° F.). Meat byproducts must be frozen and stored at temperatures no higher than -12° C. (+10.4° F.).

(i) **Freezing dates.** They must be:
a. Stamped on outside labels (sec. 22.35 (a)(8)).

b. Followed by "C" if the product has been frozen once, or by "T" if the product has been thawed and refrozen.

c. Shown on MP Form 81. If the freezing dates vary, enter the first and last dates. The month may be spelled out or abbreviated, but it must not be shown numerically.

(ii) **Trichinae destruction.** Fresh pork, including tongues, may be certified for export if frozen as follows:
a. 30 days at -15° C. (+5° F.)
b. 20 days at -23° C. (-9.4° F.)
c. 12 days at -28° C. (-18.4° F.)

(5) **Pork.** For pork or products with pork, the following statement must appear on MP Form 412-11:

"This product is derived from animals originating outside any zone restricted because of hog cholera and/or swine vesicular disease.

Ces produits de porc ou d'abats de porc ne sont pas de provenance d'animaux élevés dans une zone en quarantaine pour peste porcine ou maladie vesiculeuse de porc."

The French definition of restricted zone is that farm, county, or state(s) placed under official quarantine or other restriction due to an animal disease.

For fresh/frozen and uncooked pork and products containing pork muscle tissue, the following statement is

Food Safety and Inspection Service ¹**9 CFR Part 319****[Docket No. 79-768]****Definitions and Standards of Identity
or Composition Braunschweiger, Liver
Sausage, Liverwurst****AGENCY:** Food Safety and Inspection
Service, USDA.

¹ Pursuant to the reorganizational plans outlined
in USDA Secretary's memo 1030-1, issued June 19,
Continued

ACTION: Proposed rule.

SUMMARY: This proposed rule would amend the Federal meat inspection regulations by revising the present standards for "Liver Sausage" and "Braunschweiger" to provide more flexible standards to serve the needs and preferences of consumers without changing the basic taste and consistency characteristics of these products. The current provision mandating the use of fresh and/or frozen pork would be made optional. The proposal would permit the use of fresh, frozen, and/or cured beef, veal, and/or pork, individually or in combination. Added beef fat would be expressly allowed in "Braunschweiger" and "Liver Sausage". The standard would also provide that products which are prepared from a single species are to be labeled appropriately, such as "Beef Braunschweiger" or "Pork Liverwurst."

DATE: Comments must be received on or before September 8, 1981.

ADDRESSES: Written comments to: Regulations Coordination Division, Attn: Annie Johnson, FSIS Hearing Clerk, Food Safety and Inspection Service, Room 2637, South Agriculture Building, U.S. Department of Agriculture, Washington, D.C. 20250.

FOR FURTHER INFORMATION CONTACT: Mr. Robert G. Hibbert, Director, Meat and Poultry Standards and Labeling Division, Technical Services, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250, (202) 447-6042.

SUPPLEMENTARY INFORMATION:**Executive Order 12291**

The Agency has made an initial determination that this proposed rule is not a major rule under Executive Order 12291. It will not result in an annual effect on the economy of \$100 million or more; a major increase in costs or prices for consumers, individual industries, Federal, State, or local government agencies or geographic regions; or significant adverse effects on competition, employment, investment, productivity, innovation, or the ability of United States based enterprises to compete with foreign-based enterprises in domestic or export markets.

Effect on Small Entities

Donald L. Houston, Administrator, Food Safety and Inspection Service, has determined that this proposal will not have a significant economic impact on a substantial number of small entities, as

defined by the Regulatory Flexibility Act, Pub. L. 96-354 (5 U.S.C. 601). If promulgated, the standards would merely provide a small increase in ingredient flexibility to meat processors with regard to the production of Liver Sausage and Braunschweiger, and it is anticipated that there would be no significant economic impact upon any of these processors.

Comments

Interested persons are invited to submit written comments concerning this proposal. Comments must be sent in duplicate to the Regulations Coordination Division. Comments should reference the docket number located in the heading of this document. All comments made pursuant to this proposal will be made available for public inspection in the Regulations Coordination Division between 8:00 a.m. and 4:30 p.m., Monday through Friday.

Background*1. Present Standards*

The Secretary of Agriculture is authorized under section 7(c) of the Federal Meat Inspection Act (21 U.S.C. 607(c)) to prescribe definitions and standards of identity or composition for meat food products. The present standards for "Liver Sausage" and "Braunschweiger", developed under this authority and contained in § 319.182 of the Federal meat inspection regulations (9 CFR 319.182), now provide:

" 'Liver Sausage' and 'Braunschweiger' are cooked sausages made from fresh and/or frozen pork and pork livers and/or beef livers and may contain cured pork, beef and veal, and pork fat. Mechanically Processed (Species) Product may be used in accordance with § 319.6. Liver sausage may also contain beef and pork byproducts, pork skins, sheep livers and goat livers. These products shall contain not less than 30 percent of liver computed on the weight of the fresh liver and may contain binders and extenders as permitted in § 319.140."

The Agency was petitioned by Fred Usinger, Inc., to amend the standards to explicitly allow the addition of beef fat to these products. The petition states that beef fat imparts the firmness and texture to the products which customers have come to expect, and that the use of small amounts of beef fat in Liver Sausage and Braunschweiger is part of traditional formulations for these products predating the standard of identity regulation.

The Agency has reviewed this regulation as a result of this request and

believes the present standards should be revised in several respects.

The standards specifically permit the use of added pork fat, but do not explicitly allow for the use of added beef fat. This language is somewhat contradictory with regard to Liver Sausage, since this product may contain beef byproducts and added beef fat qualifies as a beef byproduct. This restriction also appears to be unnecessary and impracticable since both Braunschweiger and Liver Sausage may include beef ingredients which contain varying amounts of beef fat.

The present standards require that some pork must be used in both Liver Sausage and Braunschweiger, but do not specify any minimum amount. Beef and/or veal can now be used as optional ingredients in unrestricted amounts. Therefore, it appears that the current requirement that some pork must be used unnecessarily precludes the purchase of these products by many consumers who for religious or other reasons do not eat pork.

In addition, neither standard requires special labeling to inform the consumer when ingredients of only a single species are used. Finally, the present standard for "Liver Sausage" does not specifically provide for the term "Liverwurst," a synonym for "Liver Sausage."

In view of these circumstances, it appears that the present standards for these products may not be sufficiently adaptable to enable consumers to select products that meet their individual needs and preferences and to allow processors the flexibility to meet these desires. Therefore, the Administrator is proposing to revise the present regulations to provide new standards for "Braunschweiger" and "Liver Sausage" or "Liverwurst." The proposed changes should permit processors to provide consumers with a wider variety of products without altering the basic product characteristics.

2. Proposed Standards

The proposed "Braunschweiger" standard would permit the use of cured, fresh, and/or frozen pork, beef, and/or veal, individually or in combination. It also would permit the use of pork and/or beef fat. The proposed standard would retain the present requirement that 30 percent livers be used while adding veal livers as an optional ingredient. It would also retain the optional use of mechanically processed (species) product and binders and extenders. If prepared from components of a single species, the product name would be required to reflect that species, such as

1981, The Food Safety and Quality Service has become the Food Safety and Inspection Service. A notice detailing the agency's reorganization is now being drafted for later publication.

"Beef Braunschweiger." The proposed standard also maintains the exclusion of byproducts other than fat.

"Braunschweiger" has always had smoked taste characteristics, though the current standard does not specifically mention this fact. The smoked taste has been achieved by the use of smoked meats or smoke flavoring or by smoking the sausage itself. The proposal recognizes and specifically requires this taste and specifies the methods of obtaining it.

The proposed "Liver Sausage" or "Liverwurst" standard would permit the use of cured, fresh, and/or frozen pork, beef, and/or veal, individually or in combination. It also would permit the use of pork and/or beef byproducts, including added fat. The proposed standard would retain the present requirement that 30 percent livers be used and would specify that in addition to pork, beef, sheep, and goat livers, veal livers may be used. The permitted use of mechanically processed (species) product and binders and extenders would be retained. If "Liver Sausage" or "Liverwurst" is prepared from components of a single species, the product name, such as "Pork Liver Sausage", would be required to reflect that species.

Accordingly, it is proposed to amend § 319.182 of the Federal meat inspection regulations (9 CFR 319.182) as follows:

1. The authority citation for Part 319 reads as follows:

Authority: 34 Stat. 1260, 79 Stat. 903, as amended, 81 Stat. 584, 84 Stat. 91, 438; 21 U.S.C. 71 et seq., 601 et seq., 33 U.S.C. 466-466k.

2. The Table of Contents would be amended to reflect the revised heading of § 319.182 to read: "Braunschweiger and Liver Sausage or Liverwurst."

3. Section 319.182 (9 CFR 319.182) would be revised as follows:

§ 319.182 Braunschweiger and Liver Sausage or Liverwurst.

(a) "Braunschweiger" is a cooked sausage made from fresh, cured, and/or frozen pork, beef, and/or veal and at least 30 percent pork, beef, and/or veal livers computed on the weight of the fresh livers. It may also contain pork and/or beef fat. Mechanically Processed (Species) Product may be used in accordance with § 319.6. Binders and extenders may be used as permitted in § 319.140. The product must have a smoked taste characteristic, which may be imparted by use of smoked meats, smoke flavoring or smoking. If prepared from components of a single species, the product name shall reflect the species, e.g., "Beef Braunschweiger."

(b) "Liver Sausage" or "Liverwurst" is a cooked sausage made from fresh, cured, and/or frozen pork, beef, and/or veal and at least 30 percent pork, beef, veal, sheep, and/or goat livers computed on the weight of the fresh livers. It may also contain pork and/or beef byproducts. Mechanically Processed (Species) Product may be used in accordance with § 319.6. Binders and extenders may be used as permitted in § 319.140. If prepared from components of a single species, the product name shall reflect that species, e.g., "Pork Liver Sausage."

Done at Washington, D.C., on June 25, 1981.

Donald L. Houston,

Administrator, Food Safety and Inspection Service.

[FR Doc. 81-20183 Filed 7-9-81; 8:45 am]

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